

EVENING EDITION

\$5 FOR HAPPY HOUR

CRISPY BRUSSELS SPROUTS BOWL 6
PARMESAN, CILANTRO, RED WINE GASTRIQUE
GREEN ONIONS

ROASTED POBLANO & SPINACH DIP 6
WHIPPED HERBS & PEPPERS, TOGARASHI,
FETA CHEESE CRUMBLES, WITH HOUSE POTATO CHIPS

AVOCADO & FETA TOAST 7
RED PEPPER BABAGANOUSH, HERB GARLIC OIL, FRIED
ONIONS, HARVEST WHEAT

BAKED ORRECHETTE(LITTLE EARS) PASTA 7
LOCAL PORK SAUSAGE, SAFFRON TOMATO SAUCE,
SAGE, RICOTTA
add fried egg 2 add crumbled bacon 1

WHITE "PIZZA" FLAT BREAD 7**
MOZZARELLA, PECORINO, PROVOLONE, OREGANO,
LEMON, CALABRIAN CHILE, CASHEW CREAM
add fried egg 2 add crumbled bacon 1

BRUSSELS SPROUTS TACOS 8
CARROT SLAW, WHITE BEAN PUREÈ, TAHINI-LIME
DRESSING, CORN TORTILLA, SIDE OF VEGAN QUESO

\$6 FOR HAPPY HOUR

420 MAIN MULE 9
HIBISCUS INFUSED RUM, FRESH LIME, GINGER BEER

GIN A LONG THYME 9
CUCUMBER/THYME INFUSED GIN,
LIME JUICE, SPARKLING WINE

WHISKEY BUSINESS 9
NINE BAND WHISKEY, HONEY GINGER ROOT, FRESH LEMON

TROPIC THUNDA 9
SILVER RUM, COCONUT CREAM
BRAZILIAN LEMONADE

NOT SANDWICHES (AVAILABLE AFTER 4 PM)

JALAPENO HUMMUS 8
SMOKED PAPRIKA, VEGETABLE CRUDITÈ, SEEDLESS JALAPENO, TOASTED CIABATTA

LOCAL CHARRED BROCCOLI 8
VEGAN CHEDDAR CHEESE, HAZELNUT GREMOLATA, DILL, CHIVES

VEGAN CASHEW QUESO 9
VEGAN TACO MEAT, CILANTRO, MARINATED TOMATOES

HALF ROASTED CHICKEN 18
HONEY-LEMON GLAZE, SERVED OVER BLACK RICE PILAF, TOPPED WITH CHIMICHURRI

PAN SEARED SALMON 18
COLD SMOKED FILET, SERVED OVER SQUASH PUREE,
SEASONAL VEGETABLES, MUSTARD CAVIAR, WITH A RED WINE GASTRIQUE

VEGAN POWER BOWL 14
KIDNEY BEANS, CURRIED TOFU & QUINOA MIX, KALE, TOPPED WITH SLICED ALMONDS
add chicken or shrimp +4 add salmon filet +6

DRINKS

HOT COFFEE 3.

COLD BREW NITRO DRAFT 4.

HIBISCUS LEMONADE 3.

HOUSE ICED COFFEE

CHOOSE CINNAMON OR VANILLA 4.5

TOPO CHICO 3.5

APPLE JUICE 3.5

GRAPEFRUIT JUICE 3.5

†† CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

** CONTAINS NUTS - PLEASE INFORM US OF ANY FOOD ALLERGIES BEFORE ORDERING

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Dollar off for Happy Hour

SOUTHERN STAR OCTOBERFEST 4
festbier - 6.3%

8TH WONDER "WEISSTHEIMER" 4
hefeweizen - 5.4%

LEGAL DRAFT "NOWHERE BUT TEXAS" 4
american lager - 4.2%

LONE PINT "YELLOW ROSE" 8
ipa - 6.8%

TOWN IN CITY "CITY LAGER" 5
pale lager - 4.2%

SOUTHERN STAR "TIPPIN' TRIPEL" 6
belgian tripel - 9.7%

LONE PINT PO-CHA-NA-QUAR-TIP 7
braggot - 7%

EUREKA HEIGHTS "MINI BOSS" 7
ddh ipa - 6.8%

(512) BREWING "IMPERIAL STOUT" 7
imperial stout - 10.1%

*Beer made by Texans
for everybody!*

HERBAL WARNING 9
HERB INFUSED VODKA, BASIL, FRESH LEMON

WOOZY WONKA 9
"THE SNOZZBERRIES TASTE LIKE SNOZZBERRIES"
SNOZZBERRY TEA, VODKA, CRUSHED NERDS RIM

BLACK CHERRY MARGARITA 9
BLACK CHERRY CITRUS, TEQUILA

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THERE IS A 5% SURCHARGE ADDED TO ALL TO-GO ORDERS